

SERVED DAILY

DINNER

5 PM - 10 PM

FOR THE TABLE

CHEESE BOARD | 12

assortment of three cheeses, artisan bread, lavender local honey, marcona almonds, dried cranberries, candied pecans, and olives + charcuterie | 8

PRINCE EDWARD ISLAND MUSSELS | 15

P.E.I. mussels, celery, grape tomatoes, jalapeño, parsley with white wine dijon mustard broth served with artisan bread

GEORGE FRIES | 12

hand cut fries, andouille sausage, cremini mushrooms, parmesan, feta, rosemary, sea salt, served with a trio of sauces

BACON MAC + CHEESE | 10

orecchiette pasta with sharp cheddar, mozzarella, bacon, and panko crust

PEAR + FIG RICOTTA SPREAD | 10

whipped lemon ricotta, poached pears, white turkish figs, spiced pumpkin seeds, thyme, and honey, served with toasted ciabatta bread

STARTERS

CRISPY ARTICHOKEs | 8

crispy artichoke hearts, shaved parmesan, dill jalapeño sauce

PEAR GORGONZOLA ROSEMARY TART | 9

flaky puff pastry, green d'anjou pear, dolce gorgonzola, rosemary, arugula, scallions, walnuts, 18-year aged balsamic

MINI CRAB CAKES | 13

lump crab cakes, chipotle aioli, arugula, lemon

GRILLED OCTOPUS | 13

char-broiled octopus, crispy fingerling potatoes, red onion parsley celery salad, olive oil

LUBA'S SHRIMP | 12

grilled shrimp in a dill parsley jalapeño broth with a spring salad of watermelon radish, cucumber, red bell pepper, and avocado, served with artisan bread

AVOCADO MIXED GREENS SALAD | 8

mixed greens, avocado, tomatoes, pumpkin seeds, red pepper flakes, scallions, 18-year aged balsamic and olive oil

HEIRLOOM TOMATO AND BURRATA | 10

burrata, yellow and red heirloom tomato, 18-year aged balsamic, basil olive oil

TUNA CARPACCIO* | 14

thinly sliced yellow fin tuna, sesame balsamic soy mayo, avocado, jalapeño, cilantro, sesame seeds, lemon oil

BEEF CARPACCIO* | 8

thinly sliced raw filet mignon, shaved parmesan, cherry tomatoes, baby arugula, 18-year aged balsamic, white truffle oil

BONE MARROW | 13

roasted bone marrow, pickled onions, radish and parsley bacon onion jam, rustic country bread

SALADS

KALE & QUINOA | 11

kale, tricolor quinoa, cranberries, marcona almonds, avocado, walnut grain mustard olive oil dressing

FALL HARVEST SALAD | 13

roasted butternut squash, spinach, endives, scallions, dried cranberries, dolce gorgonzola, candied pecans, toasted pumpkin seeds, maple cider balsamic creamy dressing

CRAB & SHRIMP LOUIE | 16.5

crab, shrimp, lettuce, grape tomatoes, hard-boiled egg, scallions, red bell pepper, cilantro, avocado, radishes, asparagus, and our signature creamy rosé dressing

+ grilled chicken | 4.5 + shrimp | 4.5 + salmon | 5

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
{ Extra dressings and sauces are 25¢ each. }

PASTA

FRUITS DE MER SQUID INK SPAGHETTI | 22

house made squid ink spaghetti, grilled shrimp, squid, tomatoes, garlic, scallions

ALFREDO PAPPARDELLE | 16

house made pappardelle, creamy alfredo sauce, wild mushrooms, white truffle oil, parmesan, scallions

+ grilled chicken | 4.5 + shrimp | 4.5 + salmon | 5

MAINS

STEAK FRITES | 35

12 oz CAB striploin, rosemary sea salt frites, herb butter

SHRIMP + GRITS | 17

parmesan cheese grits, blackened shrimp, andouille sausage, cremini mushrooms, olive oil

ROASTED CHICKEN | 21

Joyce Farm Poulet Rogue roasted chicken, stuffed with lemon, thyme & rosemary, served with mashed potatoes, sautéed kale with garlic, marcona almonds and dried cranberries

BRAISED SHORT RIBS | 36

short ribs, creamy mashed potatoes, grilled asparagus, exotic mushrooms, chives

RIBEYE STEAK | 39

16oz. split bone-in Chairman's Reserve ribeye, served with two sides of your choice

GRILLED SALMON | 25

grilled salmon, creamy cauliflower purée, sautéed spinach, fava beans, basil oil

GRILLED LAMB CHOPS | 36

grilled lamb chops dusted with chef's spice blend, summer couscous salad with cucumbers, red bell peppers, dates, cilantro, scallions, tzatziki, honey balsamic glaze

CATCH OF THE DAY | MP

SEASONAL VEGETABLES | 21

sautéed kale with garlic, marcona almonds and dried cranberries, mushrooms, asparagus, crispy artichoke hearts, lavender honey glazed tricolor carrots, roasted butternut squash, 18-year balsamic and arbequina olive oil

SANDWICHES

served with hand cut rosemary sea salt fries or side salad with parmesan truffle fries | 2

GL BURGER ON BRIOCHE | 12.5

100% angus beef patty, arugula, heirloom tomato, pickled red onion, Tillamook sharp cheddar served with a trio of sauces (curry ketchup, basil mayo, roasted red bell pepper aioli) + bacon | 1.5 + avocado | 1.75

BONITA'S LOBSTER ROLL | 19

Maine lobster, basil aioli, cucumber, micro greens + bacon | 1.5

SIDES

CREAMY MASHED POTATOES WITH CHIVES | 5

SAUTÉED SPINACH | 5

COUSCOUS WITH CUCUMBERS, RED BELL PEPPERS, DATES, CILANTRO + SCALLIONS | 7

GRILLED ASPARAGUS | 7

TRUFFLE PARMESAN ROSEMARY FRIES | 7

SAUTÉED KALE WITH GARLIC, MARCONA ALMONDS + DRIED CRANBERRIES | 8

ROASTED LAVENDER HONEY GLAZED TRICOLOR CARROTS | 7

BEVERAGES

Iced Tea | 2.5

Soda | 2.5

Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper

Perrier | 3.5

Apple Cider Iced Tea | 4

Lemonade | 3

Arnold Palmer | 3

Milk | 3

Orange, Pineapple, or Grapefruit Juice | 3

Sparkling Mint Lemonade | 5.5

SHARE YOUR MEAL   @GEORGEBISTROBAR

GEORGEBISTROANDBAR.COM